Recipes with Raisins

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RAISINS

BE lavish with raisins. It is justified by dietetic worth. They furnish 1560 units of energizing nutriment per pound, more energy than eggs, milk, meat or fish. They are 76 per cent pure fruit sugar in practically pre-digested form so their good is almost immediately assimilated.

They furnish food iron and valuable organic salts. Put raisins in oatmeal and in cookies, cakes and breads. Serve bread puddings, boiled rice and breakfast cereals with raisins. They improve sweet potatoes, candied or mashed. Raisins make plain foods delicious—be lavish with them.

These are the choicest of raisin recipes selected from thousands. Each has been carefully tested. Each is of proven value.

Sun-Maid raisins are the finest of California table grapes, dried in the sun, processed and packed with utmost care. They are produced and marketed by a cooperative organization of more than 14,000 growers who take pride in their brand and who offer it to the consuming public with confidence in its superiority to any other brand in the world.

Compiled by Domestic Science Department
SUN-MAID RAISIN GROWERS, FRESNO

All measurements are level.

Twin Peak Gems

¼ cup butter
¼ cup sugar
½ teaspoon salt
5 teaspoons baking powder
1 egg
1 cup milk
2 cups flour
½ cup Sun-Maid seeded raisins

Cream the butter; add sugar and egg well beaten; sift baking powder with flour, and add to the first mixture, alternating with milk. Bake in buttered gem pans twenty-five minutes.

Sun-Maid Graham Gems

1¼ cups graham flour
1 cup flour
1 cup sour milk
⅓ cup molasses
¾ teaspoon soda
1 teaspoon salt
2 tablespoons melted butter
½ cup Sun-Maid seeded raisins

Mix and sift dry ingredients; add milk to molasses, and combine mixtures; then add butter and raisins, mix thoroughly and bake in moderate oven 20 to 25 minutes.

To plump raisins place them in a shallow pan in a moderate oven for 10 or 15 minutes. Then add to the batter while warm. Another way to plump raisins is, to cover them with hot water for 5 minutes and then drain. This latter method also removes the paper from the seeded raisins.

Marjorie Bran Gems

1 tablespoon sugar
2 tablespoons shortening
1 egg
1 teaspoon soda dissolved in
1 cup buttermilk
½ cup white flour
2½ cups "Bakers' " bran
½ teaspoon salt
1 teaspoon baking powder
½ cup Sun-Maid seedless raisins

Cream sugar with shortening, add egg and buttermilk. Sift flour, bran, salt and baking powder and add to sugar mixture. Add plumped raisins. Pour into greased gem pans and bake in moderate oven 25 to 30 minutes.

Raisin Nut Gems

2 cups flour
2 teaspoons baking powder
¾ teaspoon salt
2 tablespoons sugar
½ cup Sun-Maid raisins
¼ cup walnut meats
1 well beaten egg
2 tablespoons melted butter or shortening

Sift flour, baking powder, salt and sugar together. Add raisins and nuts, cut in pieces. Add milk and beaten egg and mix well. Stir in butter. Pour into greased gem pans and bake in moderate oven 30 to 35 minutes. This makes about 12 gems.

Before heating milk in a saucepan, rinse the pan in cold water and it will not scorch so easily.

Raisin Bread

- 1 cake yeast
- 1 cup lukewarm water
- 6 cups flour
- 4 tablespoons lard or shortening
- ¾ cup sugar
- 1½ cups Sun-Maid raisins
- 1 cup milk, scalded and cooled
- 1 teaspoon salt

Soften yeast in water. Add 2 cups flour and lard well creamed with sugar. Beat until smooth. Cover and set aside in a warm place to rise until light—about 1½ hours. Add plumped raisins, salt and remainder of flour and knead lightly until smooth. Put into greased bowl. Cover and let rise until double in bulk. Form into loaves and fill greased pans half full. Let rise again until double in bulk and put into hot oven. After 30 minutes reduce heat and bake about 30 to 35 minutes longer. This makes 2 medium sized loaves.

Whole Wheat Buns

- 2 cups scalded milk
- ¼ cup sugar or
- ⅓ cup molasses
- 2 teaspoons salt
- 1 yeast cake dissolved in
- ¼ cup lukewarm water
- 4⅔ cups coarse whole wheat flour
- 1 cup seeded Sun-Maid raisins

Add sweetening and salt to milk; cool, and when lukewarm add dissolved yeast cake and flour; beat well, cover, and let rise to double its bulk. Beat again, and turn into greased baking tins having pans one-half full; let rise, and bake. Whole wheat bread or buns should not quite double their bulk in the last rising.

To warm over biscuits, muffins, or rolls sprinkle lightly with water, place pan containing them in a pan of water and put in oven for a few minutes.

All measurements are level.

Raisin Corn Bread

- 2 cups flour
- 1 cup corn meal
- 6 teaspoons baking powder
- 1 teaspoon salt
- ⅓ cup sugar
- 1 cup Sun-Maid raisins
- 2 eggs
- 1¼ cups milk

Sift flour, corn meal, baking powder, salt and sugar together. Add raisins. Beat eggs until light. Add milk and stir into flour. Mix thoroughly. Pour into greased shallow pan and bake in moderate oven 25 to 30 minutes.

Whole Wheat Bread

- 2 cupfuls flour
- 5 teaspoonfuls baking powder
- 1 teaspoon salt
- 2 cupfuls whole wheat flour
- 3 tablespoonfuls butter
- 1 egg
- 1 cupful milk
- ½ cup seeded Sun-Maid raisins

Sift flour, baking powder and salt into a bowl, add whole wheat flour and mix thoroughly together. Rub in butter, add one-half of egg beaten and mix with milk, and mix to a soft dough; turn onto a floured baking board and knead lightly for a few minutes. Shape dough into loaves, and place in a greased baking pan; brush them over with remainder of beaten egg, and bake in a hot oven for 20 minutes. Sufficient for 2 loaves.

Raisin Bread

- 1½ cups flour
- 2½ teaspoons baking powder
- ¾ teaspoon salt
- ⅓ cup sugar
- ½ teaspoon soda
- 2 cups graham flour
- 1 cup Sun-Maid seeded raisins
- 1½ cups milk
- ½ cup molasses

Sift flour, baking powder, salt, sugar and soda together. Add graham flour and raisins and mix well. Stir in milk and molasses. Pour into greased bread pans and bake in moderate oven 1 hour. If sour milk is used add ¾ teaspoon soda instead of ½ teaspoon. This makes 2 small loaves or 1 large loaf.

Rich Nut Bread

- 3 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 cup sugar
- 1 teaspoon cinnamon
- 1 egg
- 1½ cups milk
- 1 cup broken walnut meats
- 1 cup Sun-Maid seeded raisins

Sift flour, baking powder, salt, sugar and cinnamon together. Add beaten egg to milk. Stir into flour and mix well. Add nuts and plumped raisins. Pour into greased bread pans. Let stand 30 minutes and bake in moderate oven 1 hour. This makes 2 small loaves or 1 large loaf.

All measurements are level.

Soft Gingerbread

½ cup butter ½ cup sugar
1 cup molasses
1 cup boiling water
2½ cups flour
1 teaspoon baking powder
½ cup Sun-Maid raisins
1 teaspoon soda
½ teaspoon salt
1 teaspoon ginger
½ teaspoon clove
1 teaspoon cinnamon
2 eggs

Cream butter and add sugar slowly, creaming them together. Add molasses and water and mix thoroughly. Sift flour, baking powder, salt, soda and spices together. Add to the butter mixture slowly, stirring constantly. Beat vigorously and add well beaten eggs and plumped raisins. Mix and pour into greased shallow pan. Bake in a moderate oven 30 to 35 minutes.

To keep raisins from sinking in a cake or bread, they may be creamed with the butter, then the sugar added, and the regular process of bread or cake-making proceeded with in the usual order. The cake or bread will be darker and richer looking when this method is employed.

Boston Brown Bread

1 cup flour
1 cup corn meal
1 teaspoon salt
2 teaspoons soda
1 cup graham flour
1 cup Sun-Maid raisins
½ cup molasses
2 cups sour milk or buttermilk

Sift flour, corn meal, salt and soda together. Add graham flour and raisins and mix thoroughly. Stir in molasses and sour milk. Beat well and pour into greased molds. Cover tightly and steam at least 2 hours. If this is put into 1 large mold it requires 4 hours steaming. It will make 4 loaves if put into pound baking powder cans and will require 2 hours steaming.

When using molasses that is not as dark as desired for ginger-bread or cookies, add a table-spoon of melted chocolate to molasses and spices. This not only gives the desired effect in color but flavors as well.

All measurements are level.

Bran Muffins

- 1 cup bran
- ½ cup flour
- ½ teaspoon salt
- ½ teaspoon soda
- 1 teaspoon baking powder
- 1 well-beaten egg
- ½ cup milk (sweet or sour)
- 3 tablespoons molasses
- 1 tablespoon melted shortening
- ½ cup seeded Sun-Maid raisins

Mix and sift flour, salt, soda and baking powder, then add the bran. Beat egg well, add milk and molasses, combine mixtures, beat well, add shortening. Drop in hot, well-greased muffin pans and bake in a moderate oven 20 to 30 minutes.

Corn Meal Muffins

- 1½ cups flour
- ½ cup corn meal
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- ¾ cup Sun-Maid raisins
- 1½ cups milk
- 1 egg
- 2 tablespoons melted butter or shortening

Sift flour, corn meal, baking powder, salt and sugar together. Add raisins and stir in milk, beaten egg and butter. Mix well and pour into greased muffin pans. Bake in moderate oven 30 to 35 minutes. This makes 12 muffins.

Raisin Graham Muffins

- 1 cup flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 cup graham flour
- ½ cup Sun-Maid raisins
- 1 egg
- 1 cup milk
- 2 tablespoons butter or shortening

Sift flour, baking powder, salt and sugar together. Add graham flour and raisins. Beat egg until light. Add to milk and stir into flour. Add butter and beat well. Pour into greased muffin pans. Bake in moderate oven 30 to 35 minutes. This makes 12 muffins.

Oatmeal Muffins

- 1 cup cooked oatmeal
- 1½ cups flour
- 2 tablespoons sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ cup milk
- 1 egg
- 2 tablespoons melted butter
- ½ cup seeded Sun-Maid raisins

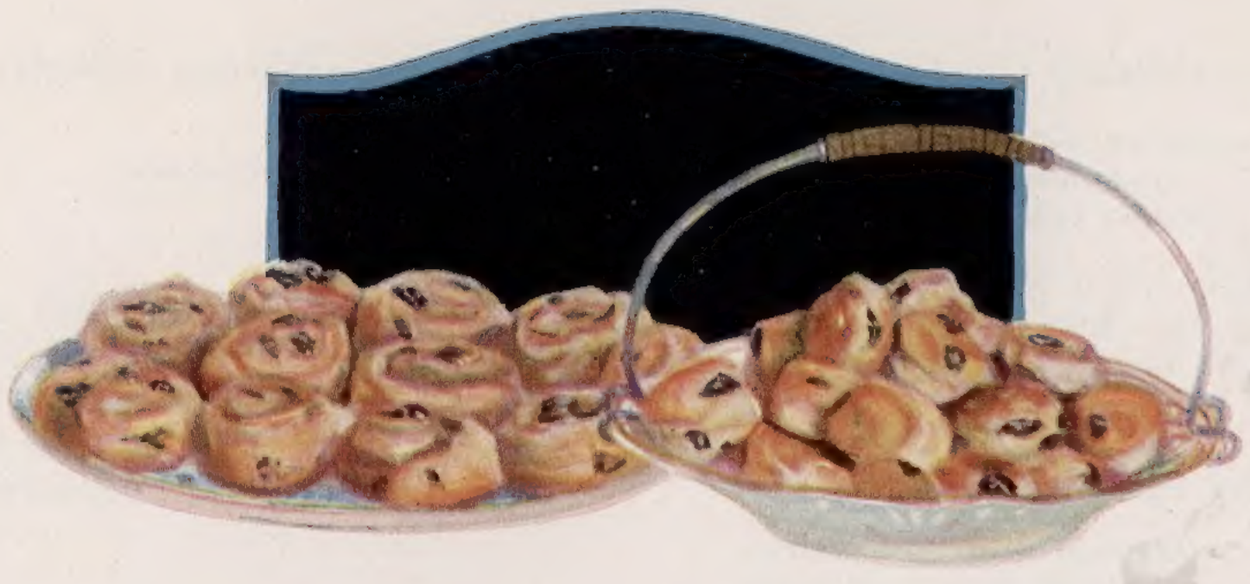
Mix and sift flour, sugar, salt and baking powder; add one-half milk, egg well beaten; add remainder of milk with oatmeal, and beat thoroughly; then add butter. Bake in buttered muffin pans.

Raisin Rolls

- 2 cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 4 tablespoons butter or shortening
- ¾ cup milk
- 3 tablespoons brown sugar
- 1 tablespoon cinnamon
- 1 cup Sun-Maid seedless raisins

Sift together flour, baking powder and salt, rub in 2 tablespoons shortening very lightly; add liquid slowly; roll out one-quarter of an inch thick on a floured board, spread with remaining shortening, then with cinnamon, sugar and raisins which have been mixed. Roll like a jelly roll, cut off in ½ inch pieces, lay in a well greased pan, with cut part uppermost. Let rise 15 minutes, brush top with milk, sprinkle with a little sugar and cinnamon and bake in a hot oven 15 minutes. This makes 12 rolls.

To beat eggs very quickly add a pinch of salt.



Raisin Biscuits

- 1 egg
- ¾ cup milk
- 2 tablespoons sugar
- 5 tablespoons melted shortening
- 1 teaspoon salt
- 4 cups flour
- 4 teaspoons baking powder
- 1 cup Sun-Maid seedless raisins

Beat egg; blend the egg and shortening and dissolve sugar. Add flour and baking powder sifted together, to egg mixture, and work to a dough. Add raisins and turn mixture on a slightly floured board and roll out one-half inch thick. Cut and bake in hot oven for fifteen minutes.

Cinnamon Toast

Cut stale Sun-Maid raisin bread in one-fourth inch slices, remove crusts, and cut in three pieces, cross-wise. Toast, spread with butter and sprinkle with sugar, mixed with cinnamon, using three parts of sugar to one part cinnamon.

Beau-Claire Salad

1 cantaloupe sliced and marinated in French dressing
Sun-Maid raisins
1 pear or avocado sliced and marinated in lemon juice
Chill for ½ hour.

Drain and arrange alternately on a bed of lettuce or Romaine salad. Garnish with slices of peaches and plumped raisins. Serve with Thousand Island dressing.

Tea Room Salad

1 quart cranberries
1 cup seeded Sun-Maid raisins
water to cover
½ cup sugar
½ teaspoon cloves
½ teaspoon cinnamon
juice of 1 lemon
½ teaspoon granulated gelatine dissolved in a little water and melted over hot water
shredded lettuce
cream
lemon French dressing

Cook the cranberries and seeded raisins in enough water to cover until tender and rub through a sieve and add the juice of the lemon, sugar, cloves, cinnamon and the melted granulated gelatine. Pour into small wet moulds and place in the ice box to harden. When wanted unmold on a bed of shredded lettuce, place on top of each salad a spoonful of the cream, which has been whipped and serve with the lemon French dressing.

Raisin Cream Cheese Salad

1 cream cheese
½ cup chopped Sun-Maid raisins
3 tablespoons cream
1 teaspoon salt
⅛ teaspoon paprika
lettuce
salad dressing

Mix cheese, raisins and cream to a paste. Season with salt and paprika. Form into balls the size of a hickory nut. Press a whole large raisin on each side. Serve three or four balls on crisp lettuce leaves. Serve with either mayonnaise or French dressing.

Novelty Salad

4 large celery roots
water to cover
¾ tablespoon salt
pepper
ripe olives
salt
sugar
½ cup stewed Sun-Maid raisins
6 tablespoons vinegar

Boil celery roots in water to cover and ¾ tablespoon salt, until tender. Drain and chill. When thoroughly chilled, slice in thin slices, season with pepper, salt and sugar to taste. Add ½ cup stewed raisins and 6 tablespoons of vinegar. Mix well and serve on chilled lettuce leaves. Garnish with the ripe olives.

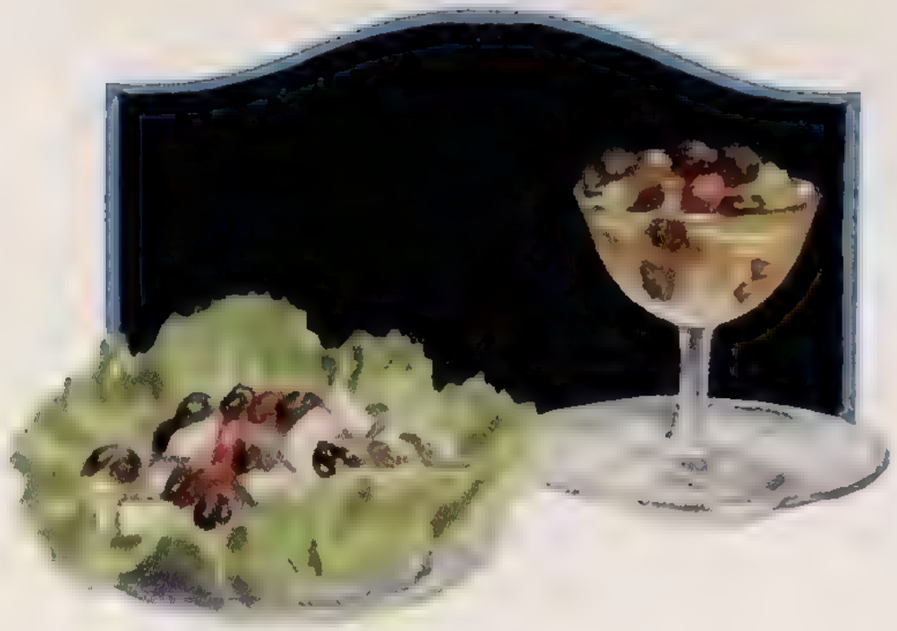
Apple, Celery and Raisin Salad

2 cups diced apples
½ cup chopped celery
½ cup chopped nuts
½ cup plumped seedless raisins

Arrange on lettuce or Romaine salad and serve with following dressing:

1 egg
½ cup sugar
¼ teaspoon salt
1 teaspoon flour
½ teaspoon mustard
⅓ cup vinegar
⅓ cup milk
Maraschino cherries

Mix dry ingredients, and beat into egg. Add milk and put on to boil stirring constantly. Add vinegar gradually, stirring and cook until thickened. Garnish with halved Maraschino cherries.



Fruit Cocktail

½ cup diced pineapple
½ cup diced orange
½ cup diced grapefruit
½ cup plumped seeded raisins
½ cup pineapple juice
Maraschino cherries

Place alternately in cocktail glasses, add pineapple juice, garnish with a cherry and serve plain or with whipped cream.

Hungarian Salad

Mix equal parts shredded fresh pineapple, bananas cut in pieces, and sections of tangerines, and marinate with French dressing. Fill banana skins with mixture, sprinkle generously with paprika, and arrange on lettuce leaves. Garnish with one-fourth cup plumped Sun-Maid seedless raisins.

Orange Salad

Cut five thin-skinned sour oranges in very thin slices, and slice in quarters. Marinate with a dressing made by mixing one-third cup olive oil, one and one-half tablespoons each lemon juice and vinegar, one-third teaspoon salt, one-fourth teaspoon paprika, and a few grains mustard. Serve on a bed of watercress. Garnish with one-fourth cup plumped Sun-Maid seedless raisins.

All measurements are level.

Raisin Cottage Pudding

¼ cup butter or shortening
½ cup sugar
1 egg
2 cups flour
¼ teaspoon salt
4 teaspoons baking powder
1 cup milk
¾ cup Sun-Maid raisins
¼ teaspoon lemon extract

Cream butter. Add sugar slowly and beaten egg. Sift flour, salt and baking powder together and add to egg mixture alternately with the milk. Add plumped raisins. Beat well and pour into greased cake pan. Bake in moderate oven 30 to 40 minutes. Cut in slices and serve with lemon or vanilla sauce.

Raisin Custard Pudding

2 cups milk
½ cup sugar
¾ teaspoon salt
3 tablespoons flour
2 eggs
½ cup Sun-Maid raisins
½ teaspoon vanilla

Heat 1½ cups of milk. Mix sugar, salt and flour with remaining ½ cup cold milk. Add to hot milk, stirring constantly and cook in double boiler until mixture thickens. Remove from fire. Add beaten eggs, raisins and vanilla. Pour into greased baking dish and bake in slow oven 30 to 40 minutes until pudding is firm. Serve hot or cold, with or without whipped cream.

Diplomatic Pudding

1 cup bread crumbs
1 ½ cups hot milk
1 cup Sun-Maid raisins
2 tablespoons finely chopped citron
1 tablespoon butter
2 eggs
¼ teaspoon salt
¼ cup sugar
½ teaspoon vanilla

Mix bread crumbs, hot milk, raisins, citron and butter. Beat eggs and add salt, sugar and vanilla. Combine both mixtures and put into greased mold or baking dish. Set in pan of water and bake in moderate oven until firm. Serve with liquid sauce poured around pudding and top with hard sauce.

Liquid Sauce for Diplomatic Pudding

¼ cup white sugar
¼ cup brown sugar
⅛ teaspoon salt
1 tablespoon cornstarch
1 cup hot water
1 tablespoon lemon juice
2 tablespoons orange juice
½ teaspoon grated orange rind

Mix sugar, salt and cornstarch. Add hot water. Bring to boiling point and boil 5 minutes. Cook in double boiler until ready to serve. Just before serving add lemon juice and orange juice and rind.

Hard Sauce

3 tablespoons butter
1 tablespoons boiling water
¼ teaspoon lemon extract
¾ cup powdered sugar
¼ teaspoon vanilla

Work butter until creamy with knife or spoon. Add sugar gradually, beating constantly. Add boiling water and continue beating. Add flavoring and chill.

Raisin Cornstarch Pudding

2½ cups milk
4 tablespoons cornstarch
¼ cup brown sugar
½ cup granulated sugar
¼ teaspoon salt
¼ cup cold water
¾ cup Sun-Maid seedless raisins
¼ cup walnuts, broken in pieces
½ teaspoon vanilla

Heat milk in double boiler. Mix cornstarch, sugar and salt with cold water until smooth. Add to hot milk, stirring until it thickens. Add raisins and cook 30 minutes. Add nuts and vanilla and pour into serving dish. Chill. Serve with milk or cream.

Lemon Sauce for Cornstarch Pudding

2 cups granulated sugar
2 tablespoons flour
juice and grated rind of 1 lemon
2 cups boiling water
1 tablespoon butter

Mix sugar and flour thoroughly, then slowly add the boiling water. Allow to boil for 15 minutes. Add lemon juice and rind, then butter. Cook until butter is melted.

Old Fashioned Plum Pudding

4 cups stale bread crumbs
1½ teaspoon salt
½ teaspoon nutmeg
1 teaspoon cinnamon
⅓ teaspoon clove
⅓ teaspoon mace
1 cup hot milk
½ cup sugar
4 egg yolks
1 cup chopped suet
1½ cups chopped Sun-Maid seeded raisins
⅔ cup finely chopped currants
⅔ cup finely chopped figs
⅓ cup finely chopped citron
¼ cup grape juice
4 stiffly beaten egg whites

Grate the stale bread with grater or put thru food chopper. Mix salt and spices with crumbs and pour the hot milk over them. Let stand until cool. Add sugar and suet to the beaten egg yolks. Cream until light. Add the bread crumb mixture, plumped raisins, currants, figs, citron and grape juice. Mix well and fold in stiffly beaten egg whites. Pour into buttered mold. Cover and steam for 6 hours. This makes about 3 pounds of pudding. One pound may be cut into 5 servings.

Tapioca Pudding

- ¼ cup instant tapioca
- 2 cups water
- 2 tablespoons butter
- 1 cup milk
- 1 egg
- ½ cup sugar
- 1 cup Sun-Maid seedless raisins
- ½ teaspoon grated lemon rind

Cook tapioca in water until clear. Remove from fire and stir in butter. Cool. Heat milk and stir into beaten egg. Add to tapioca. Add sugar, raisins and grated lemon rind. Mix well. Pour into greased baking dish. Bake in moderate oven about 45 minutes.

Old Fashioned Rice Pudding

- 3 tablespoons rice
- ¼ cup sugar
- ½ teaspoon salt
- 1 quart milk
- ¾ cup Sun-Maid raisins
- ¼ teaspoon grated lemon rind

Add rice, sugar and salt to milk. Pour into greased shallow baking dish and put into slow oven. Bake about 1½ hours, stirring at least 4 times during the baking. One-half hour before pudding is done, add raisins and lemon rind and finish baking.

To make cream whip more easily add about 5 drops of glycerine to each pint of cream. The taste of the glycerine cannot be noticed and the cream will whip almost instantly.

Raisin Whip

- 1 cup Sun-Maid raisins
- ¾ cup water
- ¼ cup sugar
- 1 tablespoon lemon juice
- 3 stiffly beaten egg whites

Put raisins through food chopper and cook slowly with water until water has almost boiled away. Add sugar, lemon juice and egg whites. Mix well and pour into greased baking dish. Bake in slow oven until puffy and brown. Serve at once with lemon or vanilla sauce.

Nut Pudding

- 1 cup soft bread crumbs
- 2 cups scalded milk
- 1 tablespoon shortening
- 1 cup chopped nuts
- 1 cup chopped Sun-Maid seeded raisins
- ½ teaspoon salt
- 2 egg yolks
- ¾ cup sugar
- juice and grated rind of 1 lemon
- 2 stiffly beaten egg whites

Mix bread crumbs, milk, shortening, nuts, salt, egg yolks, sugar, juice and rind of lemon. When well blended, add raisins and mix thoroughly; then fold in whites of eggs; pour into buttered individual molds; bake 20 to 30 minutes. Serve hot with cream.

In a custard recipe calling for several eggs, one or more may be left out if one tablespoon of corn-starch is added for each egg omitted.

Raisin Cocoanut Pudding

½ cup cocoanut
½ cup bread crumbs
1 tablespoon melted butter
2 cups hot milk
1 egg yolk
2 tablespoons sugar
¼ teaspoon salt
1 cup Sun-Maid raisins
1 stiffly beaten egg white

Add cocoanut, crumbs and butter to hot milk. Beat egg yolk. Mix with sugar, salt and raisins and add to milk. Cool and fold in egg white. Pour into greased baking dish and bake in moderate oven until firm—about 35 minutes.

Vanilla Sauce for Raisin Cocoanut Pudding

½ cup sugar
1 cup boiling water
1 tablespoon cornstarch
2 tablespoons butter
Few grains salt
1 teaspoon vanilla

Mix sugar and cornstarch and salt, add water gradually, stirring constantly; boil five minutes. Remove from fire, add butter and vanilla.

Brown Betty

3 cups soft bread crumbs
3 cups apples, chopped fine
¾ cup sugar
½ tablespoon ground cinnamon
½ tablespoon ground clove
3 tablespoons shortening
1 cup seedless Sun-Maid raisins

Rub a baking-dish or casserole with shortening, put a layer of apples in the bottom, sprinkle with a little sugar and the spice mixed together and cover with crumbs. Dot with one tablespoon of the shortening and repeat in this way until all is used, making the last layer of crumbs, which should be sprinkled with the sugar and spice mixture, and dotted with the remaining shortening. Cover and bake 45 minutes in a hot oven, 375 degrees F., then brown it quickly. Serve half warm with cream, lemon or any of the hard sauces.

When cream will not whip, add the white of an egg to it. Let both the cream and egg be thoroughly chilled. Then try again and it will whip easily.

Raisin Macaroon Ice Cream

1 quart cream
1 cup macaroons (1 doz.)
½ cup sugar
¾ cup finely chopped Sun-Maid raisins
1 tablespoon vanilla

Heat cream in double boiler. Dry macaroons in oven and roll. Add macaroons, raisins and sugar to the cream. Flavor and chill. Freeze.

Raisin Cream

2 tablespoons gelatin
¼ cup cold water
2 cups milk
3 egg yolks
6 tablespoons sugar
¾ cup Sun-Maid raisins
⅛ teaspoon salt
½ teaspoon vanilla
3 stiffly beaten egg whites
3 tablespoons powdered sugar

Soften gelatin in cold water. Heat milk in double boiler. Beat egg yolks and add sugar, raisins, salt and hot milk. Cook until mixture thickens, stirring constantly. Add gelatin and stir until dissolved. Cool. Mix beaten egg whites and powdered sugar. Add vanilla and fold in ½ of beaten egg whites. Pour into serving dish and set aside in cold place. When firm spread remainder of egg whites over the top.

Lemon Raisin Sponge

1 tablespoon gelatin
¼ cup cold water
1 cup boiling water
¾ cup sugar
¼ cup lemon juice
1 teaspoon grated lemon rind
2 stiffly beaten egg whites
½ cup Sun-Maid seedless raisins

Soften gelatin in cold water. Dissolve in boiling water. Add sugar, lemon juice and rind and set aside in cool place, stirring occasionally. When mixture has slightly thickened, beat until frothy. Add egg whites and beat until stiff enough to hold its shape. Fold in raisins and pour into serving dish. Set aside in cold place until firm. Serve with sauce.

Sauce for Lemon Raisin Sponge

2 egg yolks
2 tablespoons sugar
⅛ teaspoon salt
1 cup hot milk
¼ teaspoon vanilla

Beat egg yolks slightly and add sugar, salt and hot milk. Cook in double boiler until thick. Chill. Add vanilla and serve with sponge.

In chopping raisins, rub a little butter on either side of the chopping knife and the work is much more easily accomplished.

Raisin Pineapple Whip

- 1 tablespoon gelatin
- 4 tablespoons cold water
- 1 cup chopped Sun-Maid Seedless raisins
- ¾ cup water or Pineapple juice
- 1 cup cream whipped
- 2 tablespoons sugar
- 2 tablespoons orange juice
- 1 tablespoon lemon juice
- 1 cup pineapple, cut in pieces

Soften gelatin in cold water. Cook raisins and pineapple juice for 15 minutes. Add gelatin and stir until dissolved. Add sugar, fruit juice and pineapple. Cool and fold in ¾ cup of whipped cream. Put into fancy molds. Set in cold place until firm. Serve with remainder of cream on top. This is such a rich dessert that the servings should be small.

This whip may also be served in timbale cases or tarts, with fruit juices or hard sauce.

Orange Cups

- 1 tablespoon gelatin
- 2 tablespoons cold water
- 3 oranges
- 1 cup chopped Sun-Maid raisins
- ½ cup sugar
- 1 cup milk
- 2 egg yolks
- 2 stiffly beaten egg whites
- 2 tablespoons powdered sugar
- ½ cup cream whipped

Soften gelatin in cold water. Cut oranges in halves and remove pulp and juice. Add raisins and sugar to orange and cook slowly until thick and sirupy (about 20 minutes). Chill. Heat milk. Pour on beaten egg yolks and cook in double boiler until mixture thickens. Add gelatin and stir until dissolved. Cool and stir into chilled raisin mixture. Mix egg whites with powdered sugar and fold into mixture. Pour into sherbet glasses or into orange skins cut in basket shapes and set aside until firm. Serve with whipped cream.

All measurements are level.

Plain Pastry

1½ cups flour
½ cup shortening
½ teaspoon salt
⅓ cup cold water

Sift flour and salt and cut shortening into flour until finely divided. Finger tips may be used to finish blending materials. Add gradually sufficient water to make a stiff paste. Water should be added sparingly and mixed with knife through dry ingredients. Form lightly and quickly with hand into dough; roll on slightly floured board about ¼ inch thick. Use light motion in handling rolling pin, and roll from center outward. To make pastry rich use butter instead of shortening. Sufficient for one small pie.

Raisin and Apricot Pie

1½ cups dried apricots
1½ cups cold water
1 cup Sun-Maid raisins
2 tablespoons flour

Soak apricots overnight in cold water. In the morning add raisins and cook 5 minutes in same water. Mix sugar and flour. Add to apricots and raisins and stir until well mixed. Fill pastry lined pie tin, and lay strips of the pastry across top lattice fashion. Put into hot oven. After ten minutes reduce the heat and bake 25 to 30 minutes longer.

Land's Custard Pie

1 egg
1 cup sugar
2 tablespoons flour
1 tablespoon butter
1 cup evaporated or rich sweet milk
1 cup Sun-Maid seeded raisins
1 teaspoon vanilla

Cover raisins with water and allow to steep for 20 minutes. Sift sugar and flour and add beaten yolk of egg and milk. Cook in a double-boiler until thick. Add raisins, butter and lastly vanilla. Pour into a baked pie crust; top with white of egg stiffly beaten and put in oven to brown.

Raisin and Cranberry Pie

2 cups cranberries
1 cup Sun-Maid raisins
1 cup sugar
3 tablespoons flour
⅛ teaspoon salt

Cut cranberries in halves. Put into strainer and run cold water over them to remove as many seeds as possible. Drain. Mix raisins, sugar, flour and salt together and add to cranberries. Mix well. Fill pastry lined pie tin and cover with a layer of pastry. Put into a hot oven. After 10 minutes reduce heat and bake 25 to 30 minutes longer. This pie can also be made with left-over cranberry sauce using 2 cups of sauce to one cup of raisins.

S U N - M A I D R A I S I N S

Raisin Pie

½ cup sugar
2 cups seeded Sun-Maid raisins
1½ cups boiling water
½ teaspoon salt
1 tablespoon grated orange rind
3 tablespoons orange juice
2 tablespoons lemon juice
1 tablespoon grated lemon rind
2 tablespoons cornstarch
½ cup walnuts

Cook raisins in boiling water for 5 minutes; pour into sugar and cornstarch which have been mixed. Cook until thick, about 5 minutes. Remove from fire and add other ingredients. Bake between two crusts. Walnuts may be omitted if desired.

Economical Raisin Pie

2 cups raisins
1½ cups water
2 tablespoons cornstarch
1 teaspoon cinnamon
⅓ cup sugar

Boil raisins, water and sugar for 5 minutes. Dissolve corn-starch in a little water and add. Remove from fire, add cinnamon and stir thoroughly. Bake between two crusts, sprinkling top crust with sugar before putting in oven.

Eccles Cakes

rich pastry
¾ cup chopped Sun-Maid seeded raisins
2 tablespoons chopped citron
2 tablespoons melted butter
1 tablespoon grated orange rind
¼ cup brown sugar
3 tablespoons corn syrup or honey

Cut 3 inch circles from rich pastry rolled to ¼ inch thickness. Allow 2 for each cake. Mix raisins, citron, grated orange rind, sugar, syrup and butter. Spread the centers of half the circles with a little of the mixture to within ½ inch from the edges. Moisten edges with a little cold water and cover with remainder of pastry circles. Press edges firmly together with tines of a fork. Roll lightly with a rolling pin to make as flat as possible. Prick tops with a fork to allow steam to escape. Put into hot oven. After 10 minutes reduce the heat and bake 25 to 30 minutes longer. The pastry recipe in this book will make ten cakes.

All measurements are level.

Mocha Raisin Frosting

5 tablespoons butter
1½ cups powdered sugar
2 tablespoons powdered cocoa
cold coffee
½ cup chopped Sun-Maid seeded raisins

Cream butter and add sugar slowly. Add cocoa and stir in coffee until mixture is of a consistency to spread. Add raisins and spread on hot or cold cakes.

Quick Chocolate Frosting

2 squares unsweetened chocolate
2 tablespoons hot water
1½ cups powdered sugar
½ teaspoon vanilla
½ cup chopped Sun-Maid seeded raisins

Melt chocolate and add water. Add powdered sugar slowly, beating constantly. Add vanilla and raisins and spread on hot or cold cakes.

Raisin Caramel Frosting

¾ cup sugar
¼ cup brown sugar
¼ cup hot water
1 stiffly beaten egg white
¾ cup chopped Sun-Maid seeded raisins

Cook sugar and water until it threads when dripped from the tip of a spoon. Remove from fire and when bubbling ceases stir slowly into egg white. Beat until thick enough to spread. Add raisins and spread on cold cakes.

Raisin Filling

1½ cups milk
⅔ cup sugar
5 tablespoons flour
⅛ teaspoon salt
1 egg yolk
½ cup chopped Sun-Maid seeded raisins
½ teaspoon lemon extract

Heat milk. Mix sugar, flour and salt and add hot milk slowly, stirring constantly. Cook 15 minutes in double boiler, add egg yolk and cook until mixture thickens, stirring constantly. Add raisins, cool slightly. Add flavoring and spread between layers of cake.

Raisin Cream Filling

⅞ cup sugar
⅓ cup flour
⅛ teaspoon salt
2 eggs
½ cup Sun-Maid seeded raisins chopped
2 cups scalded milk
1 teaspoon vanilla or half teaspoon lemon extract

Mix dry ingredients, add eggs slightly beaten, add raisins, and pour gradually on scalded milk. Cook fifteen minutes in double-boiler, stirring constantly until thickened, afterwards occasionally. Cool and flavor.

A teaspoon of vinegar beaten into boiled frosting when flavoring is added will keep it from being brittle or breaking when being cut.

Orange Cake

- 1/3 cup butter or shortening
- 1 cup sugar
- 2 egg yolks
- 1 3/4 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 teaspoon grated orange rind
- 1/2 cup orange juice
- 3/4 cup chopped Sun-Maid seeded raisins
- 2 stiffly beaten egg whites

Cream butter and add sugar slowly, creaming them together. Add beaten egg yolks. Sift flour, baking powder ard salt together and add to egg mixture alternately with orange juice. Add orange rind and plumped raisins and beat until thoroughly mixed. Fold in egg whites. Pour into greased loaf pan and bake in moderate oven 35 to 40 minutes.

Frost with icing made of 1½ cups powdered sugar, 1 tablespoon lemon juice and 1 tablespoon orange juice.

Hermit Cookies

- 1 1/2 cups sugar
- 3 eggs
- 1 cup of butter or shortening
- 3 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 1 teaspoon cloves
- 1 teaspoon nutmeg
- 1/2 teaspoon soda
- 1 1/2 cups Sun-Maid raisins

Add sugar and eggs to melted butter. Beat well. Sift flour, baking powder, salt, spices and soda together. Add to butter mixture and mix well. Add plumped raisins. Drop by teaspoon on greased pan and bake in moderate oven until brown, about 20 to 25 minutes. This makes about 36 cookies.

To frost a cake evenly to the very edge and prevent the icing from running down the sides, double a piece of stiff paper and pin it closely about the cake letting the paper extend about an inch above the top of the cake. Spread the icing and do not remove the paper until the icing is set.

Sugar Cookies

½ cup butter
1 cup sugar
2 eggs
2 cups flour
2 teaspoons baking powder
¼ teaspoon salt
1 tablespoon milk
Grated rind 1 orange
1 cup chopped Sun-Maid seeded raisins

Cream butter and add sugar slowly, creaming together. Add well beaten eggs. Sift flour, baking powder and salt together and add to egg mixture. Add milk, flavoring and raisins. If dough is not stiff enough to roll, add more flour. Turn out on floured board and roll thin. Cut in fancy shapes and bake in hot oven 10 to 15 minutes. This makes about 36 cookies.

Raisin Jumbles

1 cup butter or shortening
1 cup sugar
1 egg
¾ cup flour
¼ teaspoon nutmeg
½ teaspoon vanilla
Chopped Sun-Maid seeded raisins, citron and almonds

Cream butter and add sugar slowly, creaming them together. Add well beaten egg. Sift flour and nutmeg. Add to butter mixture and beat thoroughly. Flavor. Drop by teaspoon on greased pans. Spread out thin with knife dipped in cold water. Sprinkle with raisins, almonds and citron. Bake in slow oven until brown, about 15 minutes. This makes about 40 jumbles.

Soft Molasses Cookies

¾ cup sour milk
1½ cups molasses
½ cup melted butter or shortening
5 cups flour
2 tablespoons ginger
1 teaspoon salt
1¾ teaspoons soda
1 cup chopped Sun-Maid seeded raisins

Mix milk, molasses and butter. Sift flour, ginger, salt and soda together. Add molasses mixture slowly, stirring constantly. Add plumped raisins and roll out to ¼ inch thickness on lightly floured board. Keep the dough as soft as possible. Bake in moderate oven 20 minutes. This makes about 48 cookies.

Chocolate Raisin Cookies

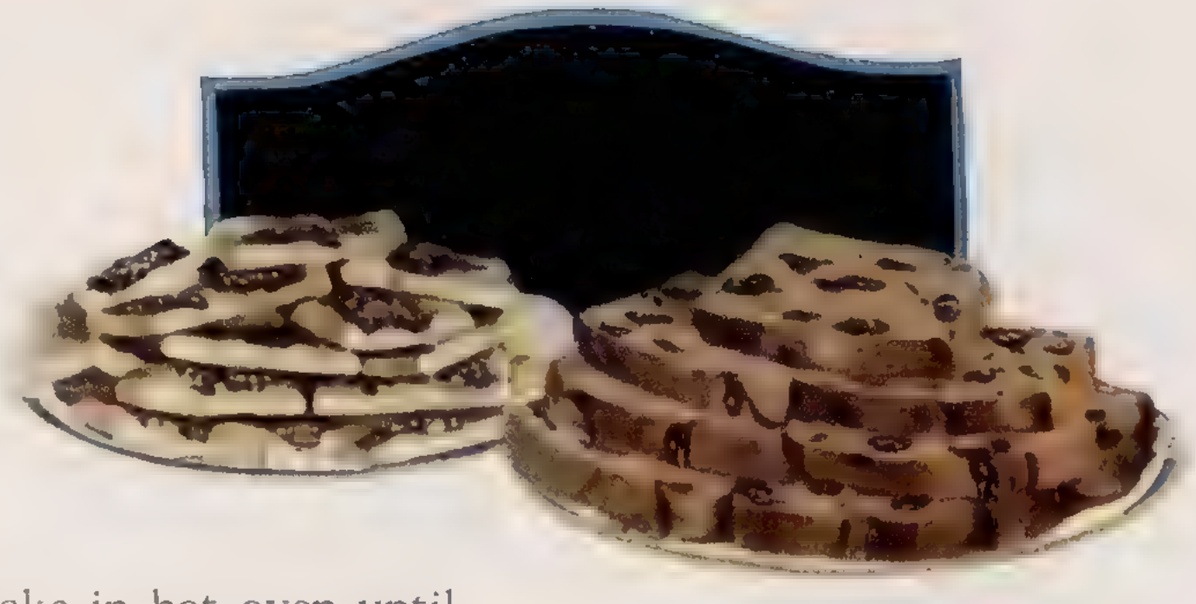
2 egg whites
1 cup powdered sugar
¼ teaspoon salt
2 squares unsweetened chocolate
¾ teaspoon cinnamon
1 cup soft bread crumbs
½ cup Sun-Maid raisins
¼ cup chopped walnut meats
¼ teaspoon vanilla

Beat egg whites until stiff. Add sugar slowly. Add salt and melted chocolate. Mix cinnamon, crumbs, raisins and nuts and add to egg mixture. Mix well. Add vanilla and drop from teaspoon on greased pan, not too close together as they spread. Bake in moderate oven 20 minutes. This makes about 24 cookies.

Cinnamon Tea Tarts

pastry 1 egg ¼ cup sugar
1 teaspoon cinnamon
½ cup chopped Sun-Maid seeded raisins

Roll out pastry into rectangular sheets about ¼ inch thick. Spread with beaten egg. Mix sugar, cinnamon and raisins and sprinkle over pastry. Cut in ½ inch strips and bake in hot oven until brown, about 10 to 15 minutes. This is an excellent way to use left-over pastry.



Raisin Quick Cake

½ cup soft butter
1⅓ cups brown sugar
2 eggs
½ cup milk
1 cup Sun-Maid seeded raisins
3 teaspoons baking powder
½ teaspoon grated nutmeg
½ teaspoon cinnamon
1¾ cups flour

Cream butter and sugar. Add eggs and milk; sift flour and baking powder, nutmegs and cinnamon, add to mixture and beat for 3 minutes. Add plumped raisins. Pour into greased and floured cake pan and bake in moderate oven 35 to 40 minutes.

Economical Spice Cake

2 cups brown sugar
2 cups water
1 teaspoon cinnamon
1 teaspoon clove
¼ teaspoon nutmeg
¼ teaspoon allspice
2 tablespoons butter or shortening
2 cups chopped Sun-Maid raisins
½ teaspoon salt
3 cups flour
1 teaspoon soda

Boil sugar, water and spices 5 minutes. Remove from fire and add butter. Add raisins and allow to cool. Sift flour, salt and soda together and add. Mix well. Pour into 2 greased loaf pans and bake in moderate oven 45 to 60 minutes. This cake is similar to fruit cake and will keep a long time.

To keep icing soft add a pinch of baking soda to the whites of the eggs before beating them, then beat in the usual way and pour the hot syrup over the beaten eggs, and it will be soft and creamy, and the left-over icing can be used as a cake filling.

Coffee Fruit Cake

1 cup butter or shortening
2 cups brown sugar
1 cup molasses
½ teaspoon soda
4 eggs
4 cups flour
1 teaspoon baking powder
1 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon nutmeg
½ teaspoon salt
1 cup strong coffee
1 pound currants
2 cups Sun-Maid seeded raisins

Cream butter and add sugar slowly, creaming both together. Add well beaten eggs and molasses. Sift flour, baking powder, spices, soda and salt together and add to butter mixture. Add coffee. Mix well. Add fruit and stir until thoroughly mixed. Pour into cake pan and bake in slow oven from 3 to 4 hours.

Devil's Food Cake

1 tablespoon butter or shortening
1 cup sugar
1 egg yolk
2 squares unsweetened chocolate
½ cup boiling water
1½ cups flour
¾ cup Sun-Maid seeded raisins
1 teaspoon baking powder
1 teaspoon soda
⅛ teaspoon salt
½ cup sour milk or buttermilk
1 teaspoon vanilla
1 stiffly beaten egg white

Cream butter and add sugar slowly, creaming them together. Add beaten egg yolk. Melt chocolate in boiling water then add. Beat until well mixed. Sift flour, baking powder, soda and salt together and add alternately with the milk. Add vanilla and plumped raisins. Fold in egg white, pour into greased shallow pan and bake in moderate oven 35 to 40 minutes.

Cocoa Raisin Cake

⅓ cup butter or shortening
4 tablespoons cocoa
1 cup sugar
1¼ cups flour
3 teaspoons baking powder
½ teaspoon cinnamon
1 teaspoon salt
½ cup cold water
½ teaspoon vanilla
3 stiffly beaten egg whites
¾ cup Sun-Maid seeded raisins
½ cup broken walnut meats

Cream butter and add cocoa slowly. Add sugar. Cream all together. Sift flour, salt, baking powder and cinnamon together and add to butter mixture alternately with the water. Add plumped raisins and nuts and beat until well mixed. Flavor and fold in beaten whites. Pour into greased square cake pan and bake in moderate oven 45 to 50 minutes. Frost with plain boiled frosting.

Clark Raisin Cake

½ cup butter
1 cup sugar
2 eggs
yolk of one egg
½ cup milk
2 cups flour
3 teaspoons baking powder
1 cup Sun-Maid seedless raisins

Cream the butter, add sugar gradually, add eggs and egg yolk well beaten. Then add milk, flour mixed and sifted with baking powder, and raisins. Put in cake pan and bake 40 minutes in moderate oven.

Oatmeal and Raisin Cookies

1 ¾ cups rolled oats
½ cup butter or shortening
1 cup sugar
1 egg
¾ cup Sun-Maid raisins
1 ½ cups flour
2 teaspoons baking powder
½ teaspoon salt
¾ teaspoon cinnamon
½ teaspoon clove
½ teaspoon allspice
½ cup milk

Put rolled oats through food chopper. Cream butter. Add sugar, well beaten egg, raisins and rolled oats. Mix thoroughly. Sift flour, baking powder, salt and spices together and add to egg mixture alternately with the milk. Roll out lightly on slightly floured board, cut with cookie cutter and bake in moderate oven 15 to 20 minutes. This makes about 30 cookies.

Oatmeal and raisin cookies are a pleasing addition for the kiddies' school lunch box.

Raisin Cup Cakes

⅓ cup butter or shortening
1 cup sugar
2 eggs
1 ½ cups flour
2 teaspoons baking powder
¼ teaspoon salt
⅛ teaspoon nutmeg
¼ cup milk
¾ cup Sun-Maid raisins

Cream butter and add sugar slowly, creaming them together. Add beaten eggs. Mix well. Sift flour, baking powder, salt and nutmeg together. Add to butter mixture alternately with the milk. Add plumped raisins. Put into greased muffin pans. Bake in moderate oven 20 to 30 minutes. This recipe will make about 24 small cakes.

In making rhubarb, cherry or any other fresh fruit pie that is very juicy, try beating an egg light, and mixing in the sugar required by the fruit; add a little flour, mix thoroughly and bake as usual.

Raisin Fluff

2 cups sugar
½ cup water
1 stiffly beaten egg white
½ cup chopped Sun-Maid raisins
½ cup chopped walnut meats
¼ teaspoon vanilla

Boil sugar and water until it threads when dropped from the tip of a spoon. Pour on beaten egg white and beat until it holds its shape. Add raisins, nuts, salt and vanilla. Mix well. Drop from teaspoon on paraffine paper and set aside until cold.

Raisin Fudge

2 squares unsweetened chocolate
2 cups sugar
⅛ teaspoon salt
¾ cup milk
1 tablespoon butter
½ teaspoon vanilla
½ cup Sun-Maid raisins

Melt chocolate. Add sugar, salt and milk. Stir until mixture boils and sugar is dissolved. Cook without stirring until mixture forms a soft ball when tested in cold water. Remove from fire. Add butter and allow to stand until partially cooled. Add vanilla and raisins. Beat until creamy. Pour into buttered pan. Cut in squares. Walnuts may be added if desired.

Pinoche

3 cups brown sugar
1 cup milk
½ cup butter
½ cup broken walnut meats
½ cup Sun-Maid raisins
1 teaspoon vanilla

Cook sugar, milk and butter together until it forms a soft ball when tested in cold water. Remove from fire. Add nuts, raisins and vanilla. Beat until creamy. Put into buttered tins and when nearly cold cut in squares.

Raisin Toffee

1½ cups brown sugar
¼ cup vinegar
2 tablespoons butter
¼ cup broken walnut meats
½ cup chopped Sun-Maid raisins

Cook sugar and vinegar together until it forms a hard ball when tested in cold water. Add butter and pour on nuts and raisins arranged in a greased pan. As it hardens mark into squares.

Raisin Quick Candy

1½ cups sugar
½ cup chopped Sun-Maid raisins
½ cup roasted almonds

Heat the sugar in frying pan over a low fire, stirring constantly until it becomes a golden brown syrup. Remove from fire and quickly stir in raisins and nuts. Pour on inverted ungreased pans. As it is beginning to harden mark into squares.

Raisin Divinity Fudge

- 3 cups sugar
- ½ cup boiling water
- ½ cup corn syrup
- 2 stiffly beaten egg whites
- ¾ cup chopped Sun-Maid raisins
- ½ cup chopped walnut meats
- 1 teaspoon vanilla

Boil sugar, water and syrup together without stirring. Cook until brittle when tested in cold water. Remove from fire and when bubbling has ceased pour slowly on egg whites. Beat vigorously until stiff and creamy. Add raisins, nuts and vanilla. Pour into a greased pan. When it begins to harden mark into squares.
This fudge may also be used as a cake-filling or frosting by adding enough hot water to make it the proper spreading consistency.

When putting raisins through the food chopper add a few drops of lemon juice while chopping them. This will prevent the raisins from sticking to the food chopper.

The Ever Ready Dessert

Keep cluster raisins always in the house, ready to serve on a moment's notice, as a luscious dessert when you have no time to prepare one, or when you simply forgot dessert.

Everybody likes them. Try and see. Put a bowl on your table and see how soon they go.

Raisin Chocolate

- 1 cup Sun-Maid raisins
- 1 cup dates, stoned
- 1 teaspoon grated orange rind
- ¼ teaspoon cinnamon
- ½ pound dipping chocolate
- ½ teaspoon vanilla

Put raisins and dates through food chopper. Add orange rind, cinnamon and vanilla. Mix well and form into balls. Melt chocolate in double boiler. Dip the balls into it one at a time using a wire chocolate dipper or a hat pin. Place on waxed paper to cool and harden.

All measurements are level.

Raisin Peach Conserve

3 cups dried peaches
3 cups water
1 ½ cups chopped blanched almonds
3 cups Sun-Maid raisins
3 cups sugar

Cut peaches in small pieces. Cover with cold water and soak overnight. Add raisins and sugar and cook until mixture thickens—about 30 minutes. Add almonds and cook 5 minutes. Pour into sterilized glasses and seal with paraffine. This makes about 6 glasses.

Raisin and Fig Conserve

3 cups dried figs
3 cups water
1 cup sugar
½ cup orange juice
grated rind of 1 orange
½ cup lemon juice
3 cups chopped Sun-Maid raisins
2 cups broken walnut meats

Chop figs. Cover with water and soak overnight. Add sugar, orange juice and rind, lemon juice and raisins and cook slowly until thick—about 1 hour. Add nuts and cook 5 minutes. Pour into sterilized glasses and seal with paraffine. This makes about 6 glasses.

Raisin, Cheese and Nut Sandwiches

1 cream cheese
½ cup finely chopped Sun-Maid raisins
¼ cup finely chopped nuts
cream or salad dressing
slices of graham or whole wheat bread

Soften cheese with the cream or salad dressing. Add raisins and nuts. Spread between the buttered slices of bread.

Raisin Butter Sandwiches

Soften butter by working with a knife or spoon until it is creamy. Chop Sun-Maid raisins very fine and to one-half cup each of butter and raisins add two tablespoons of finely chopped crystalized ginger. Spread between slices of buttered bread.

Fruit Sandwiches

Equal parts of finely chopped nuts, dates and Sun-Maid raisins. Moisten with grape juice or lemon juice to form a paste. Spread evenly on thin slices of buttered bread.

Raisin Nut Sandwiches

Put equal parts of Sun-Maid raisins and walnut meats thru food chopper using the finest cutter. Moisten with lemon juice and spread between slices of buttered bread.

Raisin Date Sandwiches

2 cups Sun-Maid raisins
1 cup dates
lemon juice
slices of buttered bread

Mix the finely chopped raisins and dates. Moisten with the lemon juice and spread between the slices of buttered bread.

Oriental Marmalade

2 cups dried apricots
1 cup dried figs
1 cup dates
2 cups Sun-Maid raisins
4 cups cold water
1½ cups brown sugar
2 lemons

Cut apricots, figs, dates and raisins in pieces. Cover with cold water and soak over night. Add sugar and juice from lemons and cook slowly until thick—about 40 minutes. Pour into sterilized glasses and seal with paraffine.

Raisin, Egg and Olive Sandwiches

4 hard boiled eggs
12 stuffed olives
1 cup Sun-Maid raisins
salad dressing
slices of buttered bread

Mix finely chopped hard boiled eggs, stuffed olives and raisins. Moisten well with the salad dressing and spread between slices of buttered bread.

Thin slices of bread should always be used for sandwiches. Trim off the crusts after filling has been put between the slices. If it is necessary to keep sandwiches for any length of time, wrap in oiled paper.

Prune and Raisin Conserve

1 cup prunes
1 cup Sun-Maid raisins
2 cups cold water
1 cup brown sugar
⅓ cup vinegar
1 teaspoon cinnamon
½ teaspoon clove
½ teaspoon allspice
½ cup chopped blanched almonds

Soak prunes and raisins overnight in cold water. In the morning cook in the same water until prunes are tender. Discard pits from prunes and cut in pieces. Add sugar, vinegar and spices. Cook until thick—about 45 minutes. Add almonds and cook 5 minutes. Pour into sterilized glasses and seal with paraffine. This makes about 6 glasses.

All measurements are level.

Oatmeal With Raisins

1 teaspoon salt
3 cups boiling water
1 cup oatmeal
½ cup chopped Sun-Maid raisins

Add salt to boiling water. Add oatmeal slowly and boil 10 minutes. Cook in double boiler at least 45 minutes, and add raisins which have been plumped. Any cooked or dry cereal is improved by the addition of raisins.

Raisin Custard Pudding

2 cups milk
½ cup sugar
¾ teaspoon salt
3 tablespoons flour
2 eggs
½ cup Sun-Maid seedless raisins
½ teaspoon vanilla

Heat 1½ cups milk. Mix sugar, salt and flour with remaining ½ cup cold milk. Add to hot milk, stirring constantly, and cook in double boiler until mixture thickens. Remove from fire. Add beaten eggs, raisins and vanilla. Pour into greased baking dish and bake in slow oven 30 to 40 minutes—until pudding is firm. Serve hot or cold, with or without whipped cream.

Fried Mush With Raisins

½ teaspoon salt
2½ cups boiling water
½ cup corn meal
½ cup chopped Sun-Maid raisins

Add salt to boiling water. Add cereal slowly, stirring constantly, and allow to boil 10 minutes. Cook in a double boiler ¾ hour. Add raisins 15 minutes before it is done. Pour into greased loaf pan and set aside until cold and firm. Cut in slices. Dredge lightly with flour and brown in a small amount of hot melted fat in a frying pan. Serve plain or with syrup.

Molded Rice

⅓ cup rice
½ teaspoon salt
2 tablespoons butter
⅓ cup sugar
2 cups milk
¼ cup Sun-Maid seedless raisins
1 egg
Maraschino cherries.

Wash the rice and soak in 1 cup of cold water until the water is absorbed. Scald the milk, add butter, salt, sugar, and soaked rice. Cook in a double boiler until the rice is tender and the mixture creamy. Add raisins and the well beaten egg. Mix and pour into a buttered mold to chill. Turn out and serve with thin custard sauce and garnish with a cherry.

Creamed Apple Tapioca

4 tablespoons tapioca
¾ cup sugar
½ cup Sun-Maid seedless raisins
⅛ teaspoon salt
1 quart hot milk
6 apples
nutmeg or cinnamon

Cook in a double boiler for fifteen minutes the milk, tapioca, ¼ cup sugar, and salt. Pare the apples and cut into eighths, sprinkle with one-half cup of sugar, nutmeg or cinnamon and raisins. Pour the tapioca over the apples and bake until the apples are soft.

Caramel Raisin Apples

½ cup Sun-Maid seeded raisins
6 tart apples
2 tablespoons butter
1 cup light brown sugar
⅓ cup water

Pare, core and halve the apples, and arrange in a broad saucepan or aluminum frying pan. Cover with the raisins, then sugar; add the butter, cut into bits, add water and stew gently until apples are tender and the butter and sugar have formed a rich caramel. May be served hot or cold, with or without cream, or as an accompaniment to boiled rice.

Stewed Raisins

1 package Sun-Maid raisins
1 slice orange or lemon rind
2 cups cold water

Put raisins and water in saucepan and bring to boiling point. Add slice of orange or lemon and cook for 30 minutes. Sugar may be added, but it is not necessary. Stewed raisins being very rich should be served in small portions.

Grapenut Pudding

3¼ cups boiling water
2 cups grapenuts
2 eggs
¼ cup of cinnamon, cloves and nutmeg
2 cups nutmeats
½ cup Sun-Maid raisins
½ cup dates
pinch of salt

Pour the boiling water over the grapenuts and set aside to cool. Beat the egg yolks with the spices, add the nutmeats, raisins and salt. Mix this with the grapenuts and fold in the stiffly beaten whites. Bake in a moderate oven for 25 minutes or steam one hour. Serve with a lemon sauce or whipped cream.

SUN-MAID RAISINS

All measurements are level.

Green Pepper and Raisin Pickle

- 1 quart ripe tomatoes
- 3 quarts green peppers
- 3 red peppers
- 6 medium sized onions
- ½ cup salt
- 3 pints vinegar
- 1½ pounds sugar
- 2 teaspoons black pepper
- ½ teaspoon mustard
- 1 cup Sun-Maid raisins

Chop fine the ripe tomatoes, green and red peppers and onions. Add the salt and let stand overnight. In the morning drain well and add the vinegar, sugar, pepper, mustard and raisins. Cook gently about 1½ hours. Pour into sterilized glasses and seal with paraffine.

Sweet and Sour Sauce for Meat

- ½ cup mild vinegar
- 1½ cups water
- ½ cup chopped blanched almonds
- ½ cup Sun-Maid seedless raisins
- 2 tablespoons flour
- 3 tablespoons sugar
- 2 tablespoons melted butter

Heat vinegar with 1 cup water. Add almonds and raisins and boil 5 minutes. Mix flour, sugar and ½ cup water. Add butter and stir until smooth. Add to vinegar mixture and bring to boiling point, stirring constantly. Serve hot with ham or tongue.

When you wish a rich dark meat color for soup, use caramel, which is sugar browned in a frying pan until a golden brown, and then dissolved in a little water.

Raisin Stuffing for Poultry

- 1 cup chopped apples
- 2 cups soft bread crumbs
- 1 teaspoon chopped onion
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ½ teaspoon poultry seasoning
- 1 cup seedless Sun-Maid raisins
- 2 tablespoons butter
- ¾ cup hot water

Mix apples, crumbs, onion, salt, pepper, poultry seasoning and raisins. Melt butter in hot water and add. Mix thoroughly and use for stuffing goose, duck, turkey, chicken or roast of pork.

Veal Birds

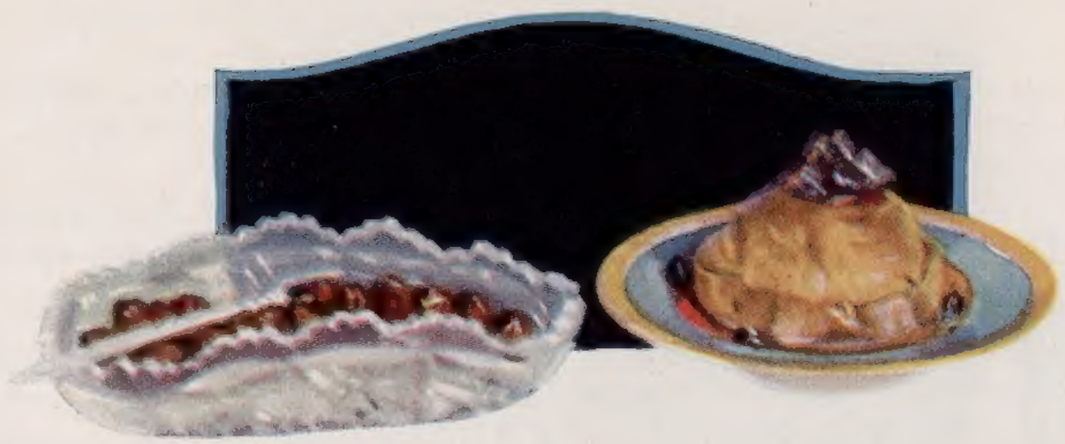
- ½ cup Sun-Maid raisins
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 egg yolk
- 2 cups stale bread crumbs
- 2 tablespoons butter
- ¼ cup hot water
- 1 pound veal cutlet
- piece of suet

Add raisins, salt, pepper and beaten egg yolk to crumbs. Mix well. Melt butter in hot water and pour over mixture. Cut veal in 5 or 6 square pieces. Put a spoonful of stuffing in center of each. Roll up and tie. Season with salt and pepper. Place in roasting pan. Put a piece of suet on top of each "bird" and add hot water to cover bottom of the pan. Roast until tender, basting frequently.

Pickled Raisins

1 pound Sun-Maid cluster raisins
water
vinegar
2 inch stick cinnamon
1 dozen whole cloves

Soak the raisins in enough water to cover until fruit becomes plump and tender. Drain. Place in a crock and cover with a mixture of ½ vinegar and ½ syrup of the water in which they were soaked. Add cinnamon and cloves. Allow to stand for at least a week before using.



Scalloped Ham

1 cup chopped cooked ham
¾ cup Sun-Maid seedless raisins
2 hard boiled eggs, cut in pieces
2 tablespoons flour
½ teaspoon mustard
¼ teaspoon salt
2 tablespoons butter or shortening
2 cups milk
½ cup cracker crumbs
1 tablespoon brown sugar

Mix ham, raisins and eggs. Add flour, mustard and salt to melted butter and mix well. Add milk and bring to boiling point, stirring constantly. Add raisin mixture and pour into greased baking dish or casserole. Cover with mixture of crumbs and sugar and brown in hot oven.

Baked Apples with Raisins

5 apples
5 tablespoons brown sugar
½ cup Sun-Maid raisins
⅛ teaspoon cinnamon

Cut around the apples just through the skin half way between the blossom and stem ends. Remove the skin from the upper half and core the apples. Mix sugar, raisins and cinnamon and fill the centers. Put apples in a baking dish and pour water around them to the depth of ¾ inch and if there is more than enough of the sugar mixture to fill the centers add it to the water. Bake in a moderate oven 35 to 40 minutes or until apples are tender. Serve hot or cold, plain or with cream.

Raisin Apple Sauce

10 apples
1 cup water
¾ cup Sun-Maid raisins
½ cup sugar
⅛ teaspoon cinnamon

Quarter, core, pare and slice apples. Add water and cook until apples are soft. Rub through a coarse strainer. Add raisins, sugar and cinnamon and cook slowly for 5 minutes. Serve hot or cold.

Always ask for Sun-Maid Raisins

Made from California's finest table grapes. Identify the kind you want to use by the packages illustrated below.

Sun-Maid Seedless Raisins *(Grown without seeds)*
Red package. Perfect for stewing, for just munching, or with ice cream.

Sun-Maid Seeded Muscats *(Seeds removed)*
Blue package. Sweet and juicy—make the best pie and bread.

Sun-Maid Soda Bleached *(Seedless)*
Yellow package. A delicious sweet raisin especially good in cakes, cookies and pastries.

Sun-Maid Clusters *(On the stem)*
A delicious quick dessert.

Little Sun-Maids
The handy 5c package.

SUN-MAID RAISINS

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